

# Beef Stroganoff

## Ingredients

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28 oz Flank Steak (cut into thin strips)  
1/2 c Flour  
1/2 t Ground Black Pepper  
0 ds Garlic Powder  
2 t Kosher Salt (plus 1/2 teaspoon)  
3 T Olive Oil  
1 T Unsalted Butter  
1 Onion (diced)  
16 oz Cremini Mushrooms (sliced)  
5 clv Garlic (minced)  
4 c Beef Broth  
1 t Beef Bouillon Paste  
8 oz Sour Cream  
32 oz Wide Egg Noodles  
1/2 c Parsley (chopped)

## Instructions

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1. Slice the steak against the grain into  $\hat{A}$ 1/4 inch thick strips, discarding any excess fat. Place in a large bowl and sprinkle with 2 teaspoons salt, dash of pepper, and dash of garlic powder. Sprinkle flour over the beef and mix with hands until well coated.
2. In a large skillet heat 1 tablespoon olive oil on high heat. Working in two batches add half the beef in one layer. You are looking for a nice brown sear, about 1-2 minutes per side then flip the beef and continue cooking until both sides are nice and browned. Remove from pan into a bowl and repeat with another tablespoon of olive oil and remaining meat. Once finished, set meat aside.
3. In the same pan add 1 tablespoon olive oil and butter. Add the onions, garlic, and mushrooms and

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cook until softened and the mushrooms have released all of their liquid and start to brown, about 10 minutes.

4. Slowly add the beef broth, a little at a time and stir until fully incorporated. Add the beef bouillon, 1/2 teaspoon salt and 1/2 teaspoon pepper and simmer, stirring often, until it begins to thicken, about 15 minutes.

5. Meanwhile, bring to a boil a large pot of salted water. Cook noodles for 6 minutes until al dente. Drain pasta and set aside.

6. Add the meat back into the sauce and let it simmer until thickened, 15 minutes. Turn the heat to medium low and stir in sour cream. Season with salt and pepper, as needed. Once desired thickness is achieved about 15 minutes, stir in fresh

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parsley.

7. Serve immediately on top of cooked egg noodles.